



WITH FRIENDS, WITH FAMILY. WE FEAST.

ANTIPASTI

◆ CALAMARI FRITTI

crispy calamari, calabrian pepper pesto, citrus black pepper aioli 12.5 (760 cal.)

● CAPRESE SALAD

vine-ripened tomatoes, imported mozzarella, basil, balsamic glaze 12.5 (510 cal.)

● STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette 12.5 (510 cal.)

SPINACH + ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella, white wine, hint of spice, garlic-brushed rosemary bread 12.5 (1100 cal.) add shrimp 2.5 (50 cal.)

CRISPY LASAGNA BITES

crisp-fried pasta sheets, creamy ricotta cheese blend filling, marinara dipping sauce 11 (720 cal.)

CHOOSE 2 ANTIPASTI FOR 13

● CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze 11 (370 cal.) add crispy prosciutto 2.5 (40 cal.)

◆ SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle alfredo sauce 9 (920 cal.)

◆ BRUSCHETTA

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil 9 (670 cal.)

CRISPY FRESH MOZZARELLA

parmesan-breaded mozzarella, arrabbiata 10 (820 cal.)

SALAD + SOUP

● ◆ ITALIAN CHOPPED

roasted chicken, romaine, roma tomatoes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing 16 (490 cal.)

● BIBB + BLEU

bibb leaves, gorgonzola, walnuts, crispy prosciutto, crispy onions, pickled red onions, buttermilk ranch 13 (520 cal.)

add roasted chicken 4 (160 cal.) | add shrimp 5.5 (70 cal.)

add grilled salmon 10 (590 cal.)

PARMESAN-CRUSTED CHICKEN

parmesan-crusteD chicken, fresh greens, crispy prosciutto, roma tomatoes, buttermilk ranch, balsamic glaze 14.5 (1080 cal.)

● ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons 11.5 (470 cal.)

add roasted chicken 4 (160 cal.) | add shrimp 5.5 (70 cal.)

add grilled salmon 10 (590 cal.)

● TOMATO BASIL SOUP

tomatoes, fresh basil, herbs 7.5 (110 cal.)

● LOBSTER BISQUE

smooth, rich, creamy lobster + shrimp bisque 9 (320 cal.)

● 600 CALORIES OR FEWER ◆ ROMANO'S FAVORITE ITEMS

2,000 calories per day is used for general nutrition advice, but calorie needs vary.

Create Your Own PASTA

You pick, we perfect. Customize your pasta with fresh Italian ingredients. 18

1

CHOOSE YOUR PASTA

choose one

spaghetti (400 cal.) • capellini (400 cal.) • penne (400 cal.) • fettuccine (510 cal.) • rigatoni (400 cal.)

2

CHOOSE YOUR SAUCE

choose one

imported pomodorina (310 cal.) • arrabbiata (470 cal.) • bolognese (430 cal.) • alfredo (640 cal.) • pesto (400 cal.) • lemon butter (340 cal.) • garlic olive oil (510 cal.) • roasted-garlic cream sauce (490 cal.)

3

TOP IT OFF

choose up to three

roasted peppers (10 cal.) • fresh spinach (8 cal.) • roasted tomatoes (15 cal.) • sun-dried tomatoes (40 cal.) • roasted garlic (40 cal.) • broccolini (12 cal.) • roasted mushrooms (5 cal.) • fresh mushrooms (5 cal.) • asparagus (5 cal.)

4

ADD YOUR PROTEIN

CHOOSE TWO FOR \$7

roasted chicken 4 (110 cal.)
fresh mozzarella 3 (210 cal.)
smoked buffalo mozzarella 3.5 (210 cal.)
italian sausage 3.5 (430 cal.)
meatballs 3.5 (420 cal.)
crispy prosciutto 2.5 (35 cal.)

premium proteins

shrimp 5.5 (170 cal.)
grilled salmon 10 (590 cal.)

LAND + SEA

◆ CHICKEN SCALOPPINE

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini **21.5** (1240 cal.)

◆ CHICKEN PARMESAN

hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini **20** (1610 cal.)

🍃 POLLO CAPRESE

grilled chicken breast, tomatoes, imported mozzarella, herbs, arugula, pickled onions, balsamic glaze **19** (448 cal.)

CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini **22.5** (790 cal.)

GRILLED SALMON

grilled salmon filet, calabrian honey pepper glaze, spinach + sun-dried tomato pasta **25.5** (930 cal.)

◆ SHRIMP PORTOFINO

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter **21.5** (1200 cal.)

STEAK + POTATOES*

10oz. sirloin, buttermilk mashed potatoes, sautéed broccolini, oreganata sauce (1220 cal.) or rosemary butter **30** (1250 cal.)

PASTA

◆ PASTA MILANO

roasted chicken, sun-dried tomatoes, mushrooms, rigatoni, roasted-garlic cream sauce **19.5** (1040 cal.)

MUSHROOM RAVIOLI

porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce **20** (930 cal.)

◆ PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan **20.5** (1060 cal.)

SEAFOOD RAVIOLI

seafood-filled fresh pasta, roma tomatoes, asparagus, lemon butter, shrimp **24** (920 cal.)

MAMA'S TRIO

chicken parmesan, lasagna bolognese, fettuccine alfredo **24** (2110 cal.)

SIGNATURE TRUFFLE MAC + CHEESE

penne, asiago, parmesan, smoked mozzarella, cheddar, pecorino, truffle oil, herbed breadcrumbs **18** (1060 cal.)
add crispy prosciutto **2.5** (70 cal.)

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, spaghetti pomodorina sauce **18** (1270 cal.) or bolognese sauce **19.5** (1460 cal.)

◆ FETTUCINE ALFREDO

parmesan, butter, cream **16.5** (1140 cal.)
add roasted chicken **4** (230 cal.) | add shrimp **5.5** (170 cal.)
add grilled salmon **10** (590 cal.)

BUTTERNUT TORTELLACCI

tortellacci stuffed with four-cheese blend, asiago cream, butternut squash, prosciutto, parmesan **23** (980 cal.)

LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina **20** (1110 cal.)

POMODORO TORTELLACCI

tortellacci stuffed with four-cheese blend, imported pomodorina, charred tomato **21** (460 cal.)

🍃 600 CALORIES OR FEWER ◆ ROMANO'S FAVORITE ITEMS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Notice: Before placing your order, please inform your server of any food allergies. Despite our many efforts to accommodate the dietary restrictions of our guests, we cannot, however, guarantee that any of our dishes – including our “gluten free” items – are entirely free of allergens. All dishes are prepared made-to-order in a common kitchen (including, where applicable, the same fryer), so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAY BE COOKED TO ORDER. Additional Nutrition information available upon request.

ADD UNLIMITED

Side of soup, Rosa's Signature Caesar or Fresh Greens salad **3.5** (with purchase of entrée)

SIDES 4

parmesan truffle fries (210 cal.)

grilled asparagus (150 cal.)

buttermilk mashed potatoes (480 cal.)

broccolini (100 cal.)

crispy brussels sprouts (190 cal.)

spinach + sun-dried tomato pasta (480 cal.)

REFRESH

ICED TEA

traditional premium black • blackberry • peach • blood orange • raspberry

SAN PELLEGRINO

sparkling water • limonata • aranciata

SODA

pepsi • diet pepsi • lemonade • sierra mist • dr pepper

SUGGESTED WINE

romano's rosso

romano's bianco

daou cabernet sauvignon

rodney strong chardonnay

For complete selections, please see our beverage menu or ask your server